

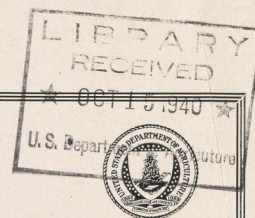
## Historic, archived document

Do not assume content reflects current  
scientific knowledge, policies, or practices

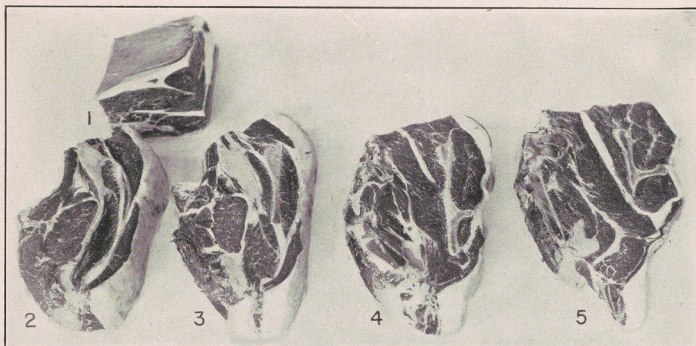




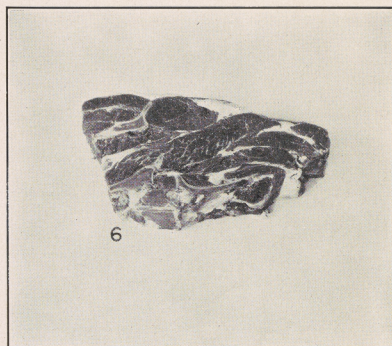
1.9  
E7892E



# CHUCK RIB SERIES, CROSS ARM AND NECK PIECES OF BEEF



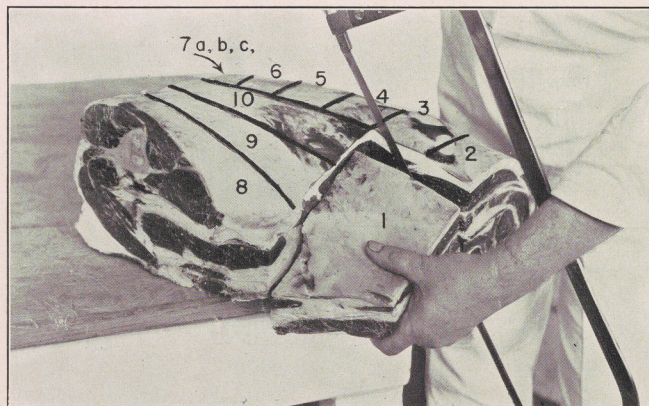
66773-B



66773-B

## CHUCK RIB SERIES

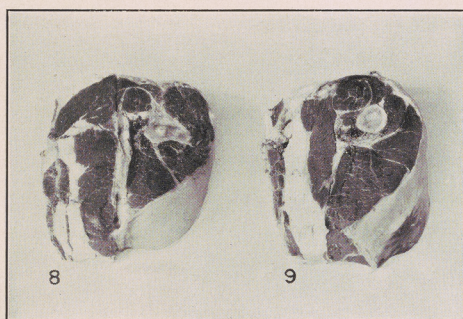
- 1—Thin corner chuck roast    2—Fifth rib of beef    3—Fourth rib of beef    4—Third rib of beef    5—Second rib of beef  
6—Chuck rib, the first rib of beef, next to the neck. (See chart 6.1, wholesale cut D)



66772-B

## CHUCK

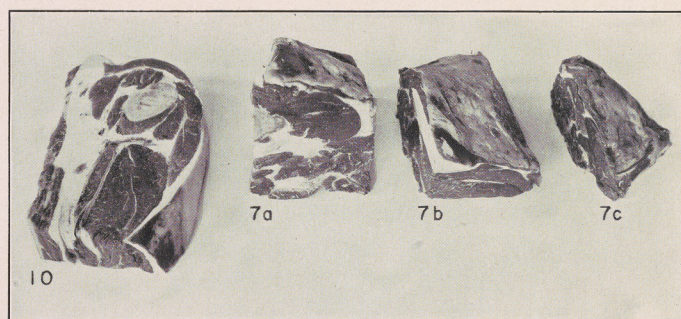
Removing thin corner chuck roast from chuck. (See chart 6.1, wholesale cut D)



66777-B

## CROSS ARM

- 8—Upper    9—Lower  
May be cut into steaks when from good cattle



66776-B

- 10—Cross arm (closest to back)    7a—Neck    7b—Neck    7c—Neck  
(7b and 7c do not show in wholesale cut D, center illustration of this chart, but appear on chart 6.1)

Prepared by Extension Service, in cooperation with the Agricultural Marketing Service,  
United States Department of Agriculture, Washington, D. C.

Group No. 6.—Meat Identification (Chart No. 6.3). Group of seven charts. Price 15 cents. Issued 1939.